

## MEAT HYGIENE 2011

### 1- Give a full account on

- a- Significance of the ante mortem inspection of meat animals
- b- Characteristics of suitable site of abattoir
- c- Immaturity and advanced pregnancy as abnormal conditions related to meat inspection
- d- Slaughter slab

### 2- Write about a- prophylactic measures for reducing the incidence of DFD and PSE meats

### 3- Effects of the animals stunning on the meat quality

### 4- Prescapular and mesenteric lymph nodes in beef carcasses

### 5- Procedure of postmortem inspection of slaughtered animals

### 5- Comment on abnormal odor and tastes of the flesh caused by certain feed and drugs given shortly before slaughtering

### 6- Facilities for personnel and vehicles washing at modern slaughter house

### 7- Postmortem finding and judgment of both fever and icteric carcass

### 5- Discuss these points

- 1- Veterinary certificate accompanying the emergency slaughtered animals
- 2- Importance of studying meat hygiene
- 3- Postmortem acidification of the muscles of the slaughtered animals
- 4- Drainage and lighting as important requirements in abattoir

## MEAT HYGIENE 2012

### 1- Give full account on

- a- Judgment of TB in beef carcass
- b- Basic abattoir facilities

### 2- Write about

- a- Ritual slaughter
- b- Melanosis and Haemallymph nodes
- c- Principles of post mortem inspection of slaughtered animals
- d- Comment on poisoning enzymes and uremia in ram carcass
- e- Enzymes – based foam detergent and halogens for abattoir cleaning
- f- Beneficial and adverse effects of stunning animals on their meat quality

### 3- Discuss these points

- a- Objective of meat hygiene
- b- Decision if ante mortem inspection of meat hygiene
- c- Retropharyngeal and posterior mediastinal lymph nodes in bovine carcass

Please answer all the following

**1- Give a full account on**

- a- Facilities of suitable abattoir site and ante mortem and postmortem inspections
- b- Important requirements for modern abattoir
- c- Preslaughter treatment of meat animals in lairages
- d- Benefits of ante mortem inspection of animals prior to slaughter
- e- Procedure of postmortem inspection of liver, udder, head and lungs of a cow carcass

**2- Write about**

- a- Poorness and emaciation as prevalent abnormal condition in slaughtered animals
- b- Differential diagnosis between physiological and pathological fatty infiltration of inspected livers
- c- Method and signs of an effective electrical stunning of meat animals
- d- Dark cutting beef

**3- Discuss three points**

- a- Ante mortem findings and judgement of mature calf and a tetanized ewe
- b- Emergency slaughtered animals arriving an abattoir in the form of a dressed carcass
- c- Postmortem lesions and decisions of actinobacillosis and acute salmonellosis in beef carcass and blackleg and Caseous lymphadenitis in sheep carcass

## MEAT HYGIENE 2014

Please answer all the following questions

**1- Give a full account on**

- a- Decisions of the ante mortem inspection of slaughter animals
- b- Hemorrhagic septicemia in buffalo submitted for slaughter
- c- Development of rigor mortis in slaughtered animals and poultry

**2- Write about**

- a- Affections justifying the emergency slaughter of meat animals
- b- postmortem finding, judgment of brucellosis & actinobacillosis in cattle
- c- Marking of the carcass

**3- Discuss these points**

- a- Postmortem inspection of the carcass, head and viscera of cattle
- b- Inflammation of different organs and tissues of inspected carcass

**4- Comment on**

- a- Jewish and Muslim methods of slaughter
- b- Lairages in the modern abattoir
- c- Tumors and Melanosis from meat hygiene view point

## MEAT HYGIENE 2015

### 1- Describe the following

- a- Signs of generalized tuberculosis in bovine carcass
- b- Stamping of animals carcass at Egyptian abattoirs
- c- Facilities and decisions of postmortem inspection
- d- Suprasternal and lumbar lymph nodes in cattle carcasses

### 2- Discuss briefly all the following

- a- Types of on the rail line dressing system for cattle
- b- Pre-slaughter care during lairaging in abattoir
- c- Difference between Jewish and Muslims methods of slaughter
- d- Ageing and tenderizing of meat
- e- Beef muscles , localization , detection , judgment and control

### 3- Write short note about

- a- Vital and cold slaughter
- b- Judgement on icterus and FMD
- c- Ante mortem finding and judgment on rabid animals affection encountered during inspection of bovine live

## *Meat hygiene 2016*

### Give a full account on

1. Essentials of meat hygiene
2. Principles , facilities and decisions of postmortem inspection of dressed carcasses
3. Lymph nodes embedded in the mediastinal fat of cattle carcasses
4. Pathogenesis of the tuberculosis in bovine carcasses

### Write about

1. Decisions of the Antemortem inspection of slaughter animals
2. Which is more humane, ritual or western method of slaughter
3. DFD beef: causes , properties , prophylactic measures for its prevention and judgement

### Discuss these points

1. Differentiation –at abattoir – between
  - a. Poor and emaciated cow carcasses
  - b. Yellow-fatted and icteric sheep carcasses
  - c. Vital and cold slaughters
2. Judgement of the edematous and uremic carcasses
3. Cavernous haemangioma in bovine liver

### Comment on

1. Types of abattoirs
2. Marking of the dressed carcasses